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› Plum Chef 13QT Multifunctional Air Fryer Oven PROGA13S User Manual

Plum chef PROGA13S

Plum Chef 13QT Multifunctional Air Fryer Oven

MODEL: PROGA13S

User Manual

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions before using this appliance.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
- A fire may occur if the toaster oven is covered or touching flammable material, including curtains, drapes, walls, and the like, when in operation.
- Do not place any materials other than manufacturer's recommended accessories in this oven when not in use.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, and similar products.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.

Product Overview

The Plum Chef 13QT Multifunctional Air Fryer Oven is a versatile kitchen appliance designed for healthy, oil-free cooking. It combines the functions of an air fryer, convection toaster oven, and more, utilizing 360° hot air circulation for even and efficient cooking. This appliance features adjustable time and temperature controls, housed in a durable stainless steel exterior.



Figure 1: Plum Chef 13QT Air Fryer Oven with french fries and croissants cooking inside.

Components and Accessories

Your Plum Chef Air Fryer Oven comes with several accessories to enhance your cooking experience:

- **Air Fryer Basket:** For air frying foods like fries, chicken wings, and vegetables.
- **Baking Pan:** Suitable for baking, roasting, and catching drips.
- **Oven Rack:** For toasting, baking, and general oven use.
- **Crumb Tray:** Collects crumbs and food particles for easy cleaning.
- **Tongs:** For safely handling hot accessories and food.



Figure 2: Dimensions of the Plum Chef 13QT Air Fryer Oven and included accessories like the baking pan, frying basket, and tongs.

Before First Use

Before operating your new Plum Chef Air Fryer Oven, please follow these steps:

1. Remove all packaging materials, stickers, and labels from the appliance.
2. Wash all accessories (air fryer basket, baking pan, oven rack, tongs) in warm, soapy water. Rinse and dry thoroughly.
3. Wipe the interior and exterior of the appliance with a damp cloth.
4. Place the crumb tray at the bottom of the oven.
5. Ensure the appliance is placed on a stable, heat-resistant surface with adequate ventilation around it.
6. Plug the appliance into a grounded electrical outlet.
7. Run the oven empty for approximately 15 minutes at 400°F (200°C) to burn off any manufacturing residues. A slight odor or smoke may be present; this is normal. Ensure the area is well-ventilated.
8. Allow the appliance to cool completely before its first actual use.

Setup

Setting up your Plum Chef Air Fryer Oven is straightforward:

- **Placement:** Position the oven on a flat, stable, heat-resistant surface. Ensure there is at least 4 inches (10 cm) of space on all sides and above the oven for proper air circulation.
- **Power Connection:** Plug the power cord into a standard 120V AC electrical outlet. The power indicator light will illuminate.
- **Accessory Insertion:** Insert the appropriate cooking accessory (air fryer basket, baking pan, or oven rack) into the desired rack position inside the oven. Always ensure the crumb tray is in place at the bottom.

Operating Instructions

The Plum Chef Air Fryer Oven features three control knobs for easy operation: Temperature, Function, and Timer.

Your browser does not support the video tag.

Video 1: Official product video demonstrating the advanced multi-function cooking capabilities of the Plum Chef 13QT Air Fryer Oven, including setting temperature, function, and timer, and showcasing various dishes.

Control Panel Overview:

- **Temperature Knob:** Adjusts cooking temperature from 200°F to 450°F.
- **Function Knob:** Selects cooking mode (Air Fry, Grill, Bake, Defrost).
- **Timer Knob:** Sets cooking time up to 60 minutes. Includes an 'OFF' position.

General Operation Steps:

1. Place food into the appropriate accessory (e.g., air fryer basket for fries, baking pan for chicken).
2. Insert the accessory with food into the oven.
3. Turn the **Function Knob** to select your desired cooking mode (e.g., Air Fry).
4. Turn the **Temperature Knob** to set the desired cooking temperature.
5. Turn the **Timer Knob** to set the desired cooking time. The oven will begin heating, and the power indicator light will be on.
6. When the cooking time expires, the oven will automatically turn off, and a bell will sound.
7. Carefully remove the cooked food using oven mitts and the provided tongs.

Specific Cooking Functions:

- **Air Fry:** Ideal for crispy foods with little to no oil. Use the air fryer basket.
- **Bake:** For cakes, cookies, and other baked goods. Use the baking pan or oven rack.
- **Grill:** For grilling meats and vegetables. Use the oven rack with the baking pan underneath to catch drips.
- **Defrost:** For gently thawing frozen foods.

13 QT 4 Slice

Perfect Size for Family of 4



Figure 3: The 13QT capacity allows for cooking a variety of items, such as a 1.1 lb chicken, 6-inch pizza, or 0.7 lb french fries.



Figure 4: This appliance offers multiple cooking experiences, including air frying, toasting, baking, and dehydrating.

Cooking Guide

The following table provides general guidelines for cooking various foods. Cooking times and temperatures may vary based on food quantity, starting temperature, and desired crispness.

Food Item	Function	Temperature	Time
French Fries (frozen)	Air Fry	400°F (200°C)	15-20 min
Chicken Wings	Air Fry	375°F (190°C)	20-25 min
Pizza (frozen, 6-inch)	Bake	350°F (175°C)	10-15 min
Toast (4 slices)	Bake (or Toast setting if available)	400°F (200°C)	3-5 min
Whole Chicken (1.1 lb)	Bake/Roast	375°F (190°C)	45-60 min

Food Item	Function	Temperature	Time
Fish (1.1 lb)	Bake	350°F (175°C)	15-20 min

Note: Always check food for doneness using a food thermometer.

Less Oil More Crisp

Compared with traditional oven, it can effectively reduce 95% fat

Deep Fryer



Air Fryer oven







Figure 5: The air frying technology reduces oil usage by up to 95% compared to traditional deep frying, resulting in healthier meals.



Figure 6: The 360° hot air circulation technology ensures uniform heating for crispy and juicy results.

Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your air fryer oven.

Cleaning the Interior:

1. Always unplug the appliance and allow it to cool completely before cleaning.
2. Remove the crumb tray, air fryer basket, baking pan, and oven rack.
3. Wipe the interior walls with a damp cloth and a mild, non-abrasive cleaning solution. For stubborn stains, a paste of baking soda and water can be used.
4. Clean the heating elements gently with a soft brush if necessary, ensuring not to damage them.
5. Wipe dry with a clean cloth.

Cleaning Accessories:

- Wash the air fryer basket, baking pan, oven rack, and crumb tray in warm, soapy water. A non-abrasive sponge is recommended.
- Rinse thoroughly and dry completely before storing or reinserting into the oven.
- *Note: The accessories are not dishwasher safe.*

Cleaning the Exterior:

- Wipe the exterior surface with a damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the stainless steel finish.
- Ensure the appliance is completely dry before plugging it back in.

Troubleshooting

If you encounter any issues with your Plum Chef Air Fryer Oven, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; timer not set.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. Turn the timer knob past 0 to set cooking time.
Food is not cooking evenly.	Overcrowding the basket; incorrect temperature/time; food not flipped/shaken.	Do not overcrowd the basket; cook in smaller batches if necessary. Adjust temperature and time as per recipe. Shake or flip food halfway through cooking.
White smoke coming from the oven.	Excess oil/grease from food; food residue on heating elements.	Ensure food is not excessively oily. Clean the interior and heating elements regularly. Remove any food residue from the crumb tray.
Appliance emits a burning smell.	Food residue burning; new appliance odor.	Clean the oven interior and accessories thoroughly. For first use, a slight odor is normal and will dissipate. Ensure proper ventilation.

If the problem persists after trying these solutions, please contact customer support.

Specifications

Feature	Detail
Model Number	PROGA13S (GA13S-01)
Capacity	13 Quarts
Product Dimensions (D x W x H)	11.65" x 12.4" x 12.47"
Item Weight	11.9 pounds
Material	Stainless Steel (Outer)
Wattage	1500 Watts
Max Temperature Setting	450°F (232°C)

Feature	Detail
Control Method	Manual Knobs
Special Features	Automatic Shut-Off, Temperature Control, Timer, Stain Resistant
Air Frying Technology	360° Hot Air Circulation

Warranty and Support

Plum Chef products are manufactured to the highest quality standards. For warranty information or technical support, please refer to the warranty card included with your purchase or visit the official Plum Chef website. Please have your model number (PROGA13S) and purchase date ready when contacting support.

For further assistance, you may also contact your retailer.

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